

tasty Recipe

Caprese Chicken Quesadilla

INGREDIENTS

4, 12-inch tortillas	1 pint of cherry tomatoes (halved)
16 slices of mozzarella cheese	1½ cups shredded rotisserie chicken
1 bunch of fresh basil (approximately 10 leaves per quesadilla)	salt and pepper
	2 avocados sliced (half avocado per quesadilla)

INSTRUCTIONS

- Spray a large non-stick frying pan with oil and heat over medium heat.
- While pan is heating assemble quesadillas by scattering mozzarella, basil leaves, tomato halves, chicken and avocado slices over half of the tortilla. Season with salt and pepper.
- Transfer to frying pan, flip the empty side over the filled side.
- Place a dinner plate over the quesadilla, cover with a pot lid and cook until golden brown, 2-4 minutes.
- Gently flip the quesadilla, re-apply the dinner plate and pot lid, and cook until the other side is golden brown, approximately 2 minutes.
- Drizzle with balsamic reduction (see recipe above) and serve immediately!

Balsamic Reduction

INGREDIENTS

½ cup balsamic vinegar
1 tablespoon brown sugar

INSTRUCTIONS

- In a small pot, combine the vinegar and brown sugar, stir until sugar is dissolved.
- Bring to a boil, reduce heat, and simmer (uncovered), stirring occasionally for 10-15 minutes until reduced by half.
- Cool as much as possible before serving (place in fridge if possible).
- Best chilled overnight but may be used once cooled to room temperature.

